



SPECIAL OCCASIONS

— Bessys Cream Tea —

£14.95 per person

Savour a selection of delectable homemade treats, including delicious finger sandwiches, indulgent pastries and fluffy scones topped with clotted cream and jam. Choose from a wide range of teas carefully selected by our in-house chefs. Indulge your sweet tooth as you catch up over this delightful treat with a friend or partner.

Celebrate a special occasion or simply relax for the afternoon in style. Situated in **Bessys Tea Room** in **Holly Oak**.

For planning or reservations please email info@thehollies.co.uk or call Kaye or Nicole on **01453 541400**.

Please note we require 72hrs notice for bookings.

Please advise at time of booking if you have any food allergies or special dietary requirements.



SPECIAL OCCASIONS

— Garden Menu —

£14.99 per person

Sandwich platter (white & wholemeal)

Choose three from the following

- Honey glazed ham, salad & mustard
- Coronation chicken
- Egg & mustard cress
- Cheddar & sweet pickle
- Tuna & cucumber

Home baked quiches, sausage rolls, pies & crudité's

Choose three from the following

- Broccoli & stilton quiche
- Wild mushroom & leek quiche
- Bacon & caramelised onion quiche
- Pork, apple & sage sausage rolls
- Scotch eggs
- Pork pie with onion marmalade
- Vegetable crudité's with dips

Selection of cakes & pastries

Choose three from the following

- Scones with jam & clotted cream
- Lemon drizzle cake
- Coffee & walnut cake
- Victoria sandwich
- Chocolate brownie

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Unlimited tea, coffee, fruit juice and water

Please notify your host/ hostess if you have any food allergies or special dietary requirements.

Extra choices can be added at additional cost per person.

Minimum of 15 guests and maximum of 50 guests with reservations one week in advance.



SPECIAL OCCASIONS

— **Greenhouse Menu** —

£19.99 per person

Cold canapés

Choose three from the following

- Smoked salmon, cream cheese & chive blini
- Mini Yorkshire pudding with roast beef & horseradish
- Cheese pastry cups filled with goat's cheese & glazed beetroot
- Coronation chicken in filo cups
- Vol au vents filled with prawn cocktail

Hot canapés

Choose three from the following

- Home made pork, rosemary & cheddar sausage rolls
- Leek & wild mushroom tartlets
- Thai fishcakes with sweet chilli dipping sauce
- Chicken & sesame goujons with BBQ sauce
- Beef kebab with green peppercorn dipping sauce

Desserts

Choose three from the following

- Chocolate & raspberry tartlets
- Choux buns filled with passionfruit cream
- Strawberry & custard puff pastry slice
- Apple & blackberry crumble tartlets
- Mini lemon meringue pie
- Salted caramel & banana tartlets

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Unlimited tea, coffee, fruit juice and water

Please notify your host/ hostess if you have any food allergies or special dietary requirements.

Extra choices can be added at additional cost per person.

Minimum of 15 guests and maximum of 50 guests with reservations one week in advance.



SPECIAL OCCASIONS

— Conservatory Menu —

£29.99 per person

Starters

Choose one from the following

Tomato & basil soup with crusty bread

Tiger prawn cocktail

Spinach, garlic and wild mushrooms served in a filo basket

Chicken liver parfait served with caramelised onion, hazelnut & balsamic dressing

Selection of melon with lime & stem ginger syrup and crème fraiche

Mains

All served with seasonal vegetables and potatoes

Choose one from the following

Pan fried seabass with salsa verde

Poached fillet of salmon with hollandaise sauce

Herb crusted rack of lamb with red wine gravy

Traditional beef Wellington served with a red wine jus

Oven roasted cauliflower steak with cashew cream sauce

Spring pea & wild mushroom risotto with herb oil drizzle

Desserts

Choose one from the following

Panna cotta with summer berries

Chocolate and Baileys mousse with shortbread

Sticky toffee pudding served with vanilla ice cream

Pavlova served with Chantilly cream and fruits in season

Cheese board served with fruit & crackers

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Unlimited tea, coffee, fruit juice and water

*Please notify your host/ hostess if you have any food allergies or special dietary requirements.
Minimum of 10 guests and maximum of 30 guests with reservations one week in advance.*